The 45th Annual HOLY CROSS GREEK ORTHODOX CHURCH FOOD FESTIVAL TUESDAY-FRIDAY JUNE 13-16, 2017

Enjoy the hospitality of Pittsburgh's Greek community and experience the tastes and sounds of Greece, right in the heart of Mt. Lebanon, across from the Galleria mall.

AUTHENTIC GREEK FOOD SERVED 11:30AM-8:30PM

GREEK BAND & DANCING

BEER, WINE, & OUZO

CREDIT/DEBIT CARDS ACCEPTED

INDOOR DINING OR TAKEOUT

FREE PARKING WITH SHUTTLE FROM THE GALLERIA

> **www.pittsburghgreekfestival.com** Online Ordering With Convenient Drive-Thru Pickup

DINING ROOM MENU

Chicken Oregano with Rice Pilaf Baked 1/2 Chicken marinated in lemon, olive oil & oregano	\$10.50
Lamb Shank with Rice Pilaf Lamb braised with Greek herbs in a tomato/wine sauce	\$12.50
Broiled Fish with Rice Pilaf Broiled filet of fish seasoned with lemon & garlic (Wednesday & Friday only)	\$9.00
Lamb Souvlakia Cubes of marinated lamb grilled with tomatoes, peppers, and onions	\$11.00
Moussaka Layers of baked eggplant and seasoned ground beef topped with cream sauce	\$5.50
Pastitsio Baked layers of Greek ziti and seasoned ground beef topped with cream sauce	\$5.50
Souzoukakia Greek meatballs simmered in a tomato wine sauce	\$3.00 \$5.00/2
Lamb Gyros Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce	\$7.00
Spanakopita Filo pastry filled with spinach, feta, egg/herb mixture	\$4.00
Tiropita Filo pastry filled with a feta, cottage cheese and egg filling	\$4.00
Rice Pilaf Rice steamed in butter and chicken broth	\$1.50
Dolmathes Lemon flavored grape leaves stuffed with a rice/herb mixture	\$1.00/2
Green Beans Yahni Green beans simmered in a tomato sauce with onions, parsley and mint	\$3.00
Greek Side Salad Salad greens, tomato, olives & feta cheese with YASOU salad dressing	\$3.00
Bread & Butter Mediterra Bakehouse bread	\$.50 Updated 6/8/2017

OUTDOOR TENT MENU

Lamb Gyros Sliced lamb on a pita, topped with lettuce, tomato & tzatziki sauce

Lamb Souvlakia \$11.00 Cubes of marinated lamb grilled with tomatoes, peppers, and onions

Greek Feta Fries

Fried potatoes seasoned with oregano and Greek spices, topped with crumbled feta cheese

Loukoumathes

Fluffy fried honey puffs served with warm syrup and cinnamon **\$7.50/13**

Pastry Sampler

1 Pasta Flora, 1 Baklava, 1 Kourambieda, 4 Koulourakia, 1 Karidopita, 1 Kataifi, 1 Finikia

TAVERNA BEVERAGES

Soda	\$1.50
Iced Tea	\$1.50
Bottled Water	\$1.50
Milk or Chocolate Milk	\$1.50
Coffee	\$1.50
*Domestic Beer	\$3.50
*Imported Beer	\$4.00
*Wine by the glass (Domestic)	\$5.00
*Wine by the glass (Import)	\$7.00
*Bottle of wine	\$27.00
*Ouzo Jigger	\$5.00

(*Includes Allegheny County Alcohol Tax)

\$7.00

\$4.00

\$4.00/6

\$13.00

PASTRIES AND MORE

Baklava Layers of buttered filo pastry, walnuts, and cinnamon with honey syrup	\$2.25 ea.
Diples Delicate fried pastry laced with honey and walnuts	\$4.50 ea.
Finikia Cinnamon and orange cookie dipped in honey syrup & sprinkled with wal	\$1.50 ea. nuts
Galatobouriko Thin layers of filo pastry filled with custard and dusted with powdered sugar	\$3.00 ea.
Karidopita Walnut spice cake with honey syrup	\$1.75 ea.
Koulourakia A twisted butter cookie found at all Greek festivities	\$6.50/doz
Kourambiethes Buttery Greek holiday cookie topped with powdered sugar	\$1.25 ea.
Loukoumathes Fluffy fried honey puffs served with warm syrup and cinnamon	\$4.00/6 \$7.50/13
Pasta Flora A rich, apricot filled tort covered with lattice crust	\$1.25 ea.
Kataifi Shredded phyllo filled with walnut/cinnamon mixture laced with honey syrup	\$2.25 ea.
Rice Pudding "Rizogalo" is a thick, sweet pudding made with rice and milk	\$3.00 ea.
Tsoureki A Greek sweet bread made of eggs, milk, and butter	\$8.00/loaf
Pastry Sampler 1 Pasta Flora, 1 Baklava, 1 Kourambieda, 4 Koulourakia, 1 Karidopita, 1 Ka kia	\$13.00 taifi, 1 Fini-
BAKLAVA SUNDAES ARE BACK!!!	\$4.00

Baklava pieces over vanilla icecream and covered with chocolate sauce